



Nearby restaurants



Bistrot & Brasseries

Le Quatrième Mur

In the theatre, the quatrième mur ('fourth wall') is the invisible one that separates the public from the stage. An apt name for this restaurant within the splendid Grand Théâtre. Philippe Etchebest keeps it understated, using quality ingredients, precisely cooked, and adding a garnish and a jus. Delicious, in all its simplicity.

📍 2 Place de la comédie
🕒 Monday > Sunday
19:30 - 23:00
☎️ (33) (5) 56 02 49 70
€€
12/20 Gault&Millau

La Brasserie Bordelaise

Not far from the Comédie, this restaurant is the place to be for oyster lovers (by David Hervé) as well as meat lovers (beef from Galicia) or traditional food lovers (beef cheek with Bordeaux wine, shoulder of lamb and tarbais...). Fast and efficient service.

📍 50 Rue Saint-Rémi
🕒 Monday > Sunday
19:00 - 00:00
☎️ (33) (5) 57 87 11 91
€€
12/20 Gault&Millau

Le M

It is the meeting of two associate chefs who, after an academic career in Michelin-starred gourmet restaurants and experiences abroad, decide to open the Restaurant Le M together. They offer you a bistronomic cuisine, to discover !

📍 53 Rue Lafaurie de Monbadon
🕒 Tuesday > Saturday
19:30 - 21:30
☎️ (33) (5) 56 79 01 64
€€

Sens

This modern and authentic bistro is run by Loren the pastry chef and Alexandre the chef, each of whom has 15 years' experience in the kitchen. The cuisine is precise and well turned out, with a single good-value set menu at lunchtime and a tasting menu in the evening. A promising newcomer to Bordeaux.

📍 93 Rue de Soissons
🕒 Tuesday > Saturday
19:30 - 21:00
☎️ (33) (9) 83 45 52 29
€€
13,5/20 Gault&Millau

Lil' Home

Dive into a seductive place with a modern and creative cuisine. Chef Lillian Douchet offers seasonal dishes to be enjoyed in the lounge as well as on the sunny terrace on the Quai des Chartrons. A local menu in a chic bistro atmosphere.

📍 27-29 Quai des Chartrons
🕒 Tuesday > Sunday
18:00 - 22:30
☎️ (33) (5) 57 59 92 82
€€


Gastronomic restaurants


Influences

Close to Place Gambetta, the unassuming façade has a nice surprise in store. A lovely Franco - American couple – Ronnie is the chef, having worked in some decent establishments in California, and Aliénor flits between the kitchen and front of house – proposes fragrant and delicious dishes with French, American and Italian influences. The dining room may be simple but the food is a delight. Be sure to reserve. Single set menu.

 36 Rue Saint-Sernin

Friday > Monday

 19:00 - 21:15

 (33) (5) 56 81 01 05

€€


13,5/20 Gault&Millau


Akashi

French gastronomy revisited by a Japanese chef. In a deliberately refined atmosphere, the young Japanese chef Akashi brings traditional French cuisine and precision from his Japanese culture. The dishes are created with fresh-quality products that play on freshness, texture and land-sea contrast.

 45 Rue du Loup

Tuesday > Saturday

 19:30 - 21:30

 (33) (5) 57 99 95 09

€€€


14/20 Gault&Millau


Bô-Tannique

Three partners and friends set up shop in these attractive premises, which they have totally transformed: decoration in touch with the Zeitgeist, exposed Bordeaux stone... Their cooking, straightforward and full of contrasts, draws on their travel memories: crispy tuna, sriracha emulsion; poultry in lemongrass and kumquat vinaigrette. A success.

 2 Rue Tustal

Tuesday > Saturday

 19:00 - 22:00

 (33) (5) 56 81 34 92

€€


14,5/20 Gault&Millau


Le Bordeaux Gordon Ramsay

Working hand in hand with local producers, the restaurant strives to offer local cuisine between land and sea throughout the seasons, and to reinterpret great classic desserts. The wine list guarantees a perfect combination with the delicious dishes on the menu. An essential address in the historic heart of the city.

 Place de la Comédie

Monday > Sunday


 07:00 - 21:30

 (33) (5) 57 30 43 46


€€€


Le Davoli

New gourmet restaurant located in the old Bordeaux, "St Pierre" district. After many years with great chefs (Alain Ducasse, Alain Senderens & Michel Portos), David Grangier and Olivier Rouland wanted to combine their expertise to offer their "cuisine", simple but tasty and seasonal products and flavors have a prominent place. David and Olivier welcome you in a warm atmosphere.

 13 Rue des Bahutiers

Tuesday > Friday

 19:30 - 21:30


 (33) (5) 56 48 22 19

€€€


13/20 Gault&Millau


L'observatoire du Gabriel

In front of the Comédie, this chic Comptoir offers an efficient service and a menu of its time, based on the product, like the charcuterie from Ospital or the Abotia farm. Tartare or risotto join some more elaborate dishes, the creamy marinated octopus with corn, chorizo and piquillos or the veal with carrots in coconut milk and ginger. Regressive fashion desserts (baba, vacherin, rice pudding...).

 10 Place de la Bourse

Monday > Friday

 19:30 - 21:15

 (33) (5) 56 30 00 80

€€€


11/20 Gault&Millau


Racines by Daniel Gallacher

It is one of the most prominent houses in the city: Welcome to the Racines restaurant in Bordeaux, a paradise for lovers of gourmet cuisine. Discovery of a tasty address where the cuisine is inventive, sparkling, far from conventions and affordable.

 59 Rue Georges Bonnac

Tuesday > Saturday

 19:30 - 21:30


 (33) (5) 56 98 43 08

€€€


13/20 Gault&Millau


Lume

The Venetian chef Ricardo Suppa invites us to discover traditional Venice's meals in a six-course menu. Everything is made in-house, from the pasta to the bread. The taste of his cooking in centred on seafood and organic vegetable: local products to help cooking just like "a la casa".

 3 Rue des Faussets

Thursday > Monday

 19:30 - 22:30

 (33) (5) 47 79 47 56


€€


Starred restaurant (Michelin)

L'Oiseau Bleu *

This classical stone house is an institution on Bordeaux' trendy "alternative" right bank. The chef rustles up minimalist, legible dishes that voluntarily eschew fancy techniques in favour of two overriding principles: produce and taste. The 6-course surprise menu unveils the chef's consummate skill.

 127 Avenue Thiers

 Tuesday > Saturday
19:30 - 21:00


 (33) (5) 56 81 09 39
€€€


14/20 Gault&Millau


Maison Nouvelle *

Phillippe Etchebest

It is in the heart of the Chartrons district that Philippe Etchebest welcomes you in this old carpentry. The starred chef invites you to discover the Basque specialties of his childhood, with refinement and simplicity. The best rated restaurant in Bordeaux!

 11 Rue Rode

 Tuesday > Saturday
18:00 - 24:00


 (33) (5) 33 09 46 90
€€€€


17,5/20 Gault&Millau

Le Pavillon des Boulevards *

At the helm of this institution of Bordeaux gastronomy, chef Thomas Morel and his wife Célia propose creative cuisine, playing with marriages of aromas and flavours, and accompanying dishes by good wines from the region. What a delight it is to stroll along this boulevard!

 120 Rue de la Croix-de-Seguey

 Tuesday > Saturday
20:00 - 21:00


 (33) (5) 56 81 51 02
€€€


14/20 Gault&Millau


Le Pressoir d'Argent **

Gordon Ramsay

The restaurant's name comes from the Christofle lobster press – an extremely rare piece – that presides over the dining area. Gordon Ramsay signs an appetising menu that showcases the produce of Bordeaux and Aquitaine. The culinary score is skilfully interpreted by a youthful team of boundless enthusiasm.

 Place de la Comédie

 Wednesday > Saturday
18:30 - 20:00


 (33) (5) 57 30 43 04
€€€€


15,5/20 Gault&Millau

Soléna *

The food is refreshingly pared down and creative (no more than three ingredients per recipe), simple and accessible, and concocted from the market produce available at the time. Victor Ostronczec is an ambitious chef, who even offers an ad hoc surprise menu for diners who feel like taking the plunge and leaving it all up to him.

 5 Rue Chauffour

 Tuesday > Saturday
19:30 - 21:15


 (33) (5) 57 53 28 06
€€


15/20 Gault&Millau

Tentazioni *

She hails from Brittany, he from Sardinia and their restaurant in Bordeaux is irresistible. The staggeringly precise food seeks to enhance first-rate ingredients (langouste, spider crab, red tuna, pigeon) and delves freely into Italian traditions. The tasting menus change weekly. Unbeatable value for money at lunchtime. Fully deserving of its success.

 59 Rue du Palais-Gallien

 Tuesday > Saturday
19:30 - 21:00

 (33) (5) 56 52 62 12
€€


13/20 Gault&Millau

Atypical places & International food

Ishikawa

Chef Yugo Ishikawa has set up shop in this minimalist restaurant located in a busy pedestrian street in the heart of the city. He proposes crafted, traditional Japanese dishes. Daily specials might include tuna tataki, tsukemono pickled vegetables and a range of delicious dishes. Worthy of a genuine izakaya in downtown Tokyo.

 22 Rue du Hâ  (33) (6) 51 28 70 99


 Tuesday > Saturday
19:00 - 22:00

€€

La Boca Foodcourt

La Boca Foodcourt is a lively place hosting 9 independent and local restaurants, chosen for their passion for the business, the quality of their products and their know-how. Large tables are placed in the center of the court to eat together. Don't forget the beverage at the beer wall or the cocktail bar !

 190 Quai de la Paludate  (33) (7) 87 27 10 82

 Wednesday > Sunday
18:30 - 22:30

€€